

# Secret Garden

## Tea Party

SON & GARDEN



HELLO SUMMER 2021

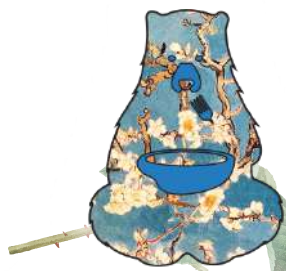
Availability for DINE-IN only at \$89.99/set for 2 people (Monday - Friday 12:00 pm and 1:30 pm)

**\*Not including holidays, and Mondays where a holiday falls on a weekend  
(48 hours advance reservation required)**

FOR RESERVATIONS, PLEASE EMAIL

[San Francisco : Eat@sonandgarden.com](mailto:Eat@sonandgarden.com)

[Menlo Park: Love@sonandgarden.com](mailto:Love@sonandgarden.com)



## Son & Garden

### BREAKFAST EGGS PLATE

rainbow potatoes and biscuits

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

++\$5 Egg white Add ++\$2.5 cheese

### Two Eggs Any Style

Applewood Smoked Bacon	17
Pork Sausage Patty	17
Apple Chicken Sausage	17
Housemade Bear Belly Bacon	20

### OMELETS & SCRAMBLES

++\$5 Egg white Add ++\$2.5 cheese

<b>Son &amp; Garden Omelet</b>	<b>17</b>
Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese	
<b>Tofu Omelet (Vegetarian)</b>	<b>19</b>
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa	
<b>Farmhouse Omelet (Vegetarian)</b>	<b>19</b>
Egg whites, mushroom, arugula, green olive, pimento, Goat cheese	
<b>Sunshine Scramble</b>	<b>19</b>
Applewood smoked bacon, onion, mushroom and cheddar	
<b>Frisco Scramble</b>	<b>19</b>
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa	
<b>Hawaii' Scramble</b>	<b>19</b>
Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa	
<b>Crabby Omelet</b>	<b>26</b>
Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa	

### CHEF'S SPECIAL

<b>Bibimbap</b>	<b>24</b>
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, kimchi	
<b>Belly Ranchero Benedict</b>	<b>20</b>
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, salsa and rainbow potatoes	
<b>Loco Moco</b>	<b>24</b>
Grilled Wagyu Beef patty (8oz), rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy	
<b>Morning Beef Stew</b>	<b>26</b>
Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg	
<b>Lobster Benedict ***Limited</b>	<b>32</b>
Half live Maine Lobster, shrimp, asparagus, capers and hollandaise served with rainbow potatoes	
++ \$12 for whole live Maine lobster (1.25 lbs)	



### BENEDICT

rainbow potatoes and levain toast

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

<b>Portobello Benedict (Vegetarian)</b>	<b>17</b>
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa	
<b>Smoked Salmon Benedict</b>	<b>19</b>
Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise	
<b>Country Benedict</b>	<b>18</b>
Pork sausage patty, avocado, spinach, bacon bits, Housemade hollandaise	
<b>Fried Chicken Benedict</b>	<b>24</b>
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace	
<b>Bear Belly Benedict</b>	<b>22</b>
Bear Belly Bacon, grilled asparagus, pickled chili, Housemade hollandaise	
<b>Korean Benedict</b>	<b>32</b>
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, Housemade hollandaise	
<b>Open Face Benedict</b>	<b>24</b>
Grilled Wagyu Beef patty (8oz), onion, mushroom, spinach, poached eggs with demi-glace	

### GRIDDLE

<b>Matcha Mochi Pancakes</b>	<b>19</b>
Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce	
<b>Ricotta Pancakes</b>	<b>16</b>
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit	
<b>French Toast</b>	<b>16</b>
Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit	
<b>Deep Fried French Toast</b>	<b>17</b>
fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit	

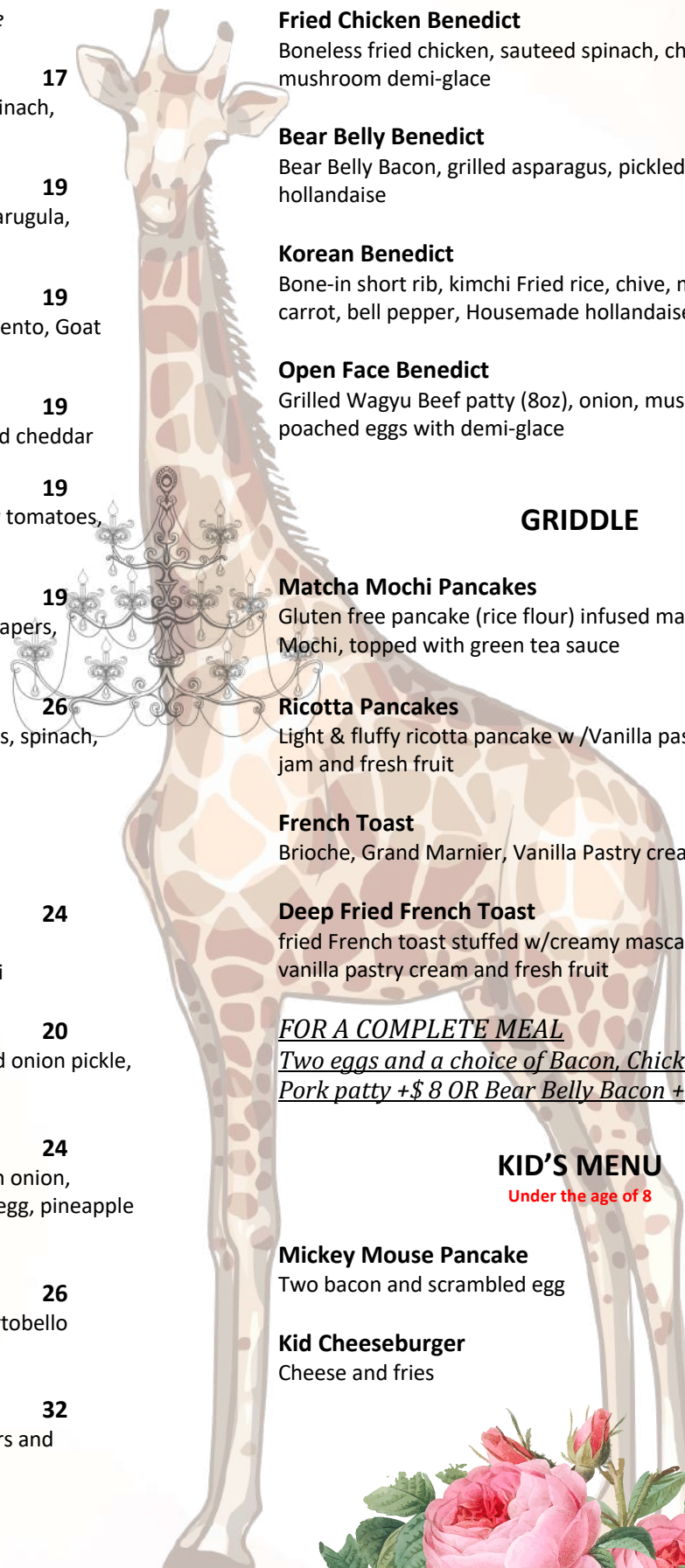
### FOR A COMPLETE MEAL

Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty +\$ 8 OR Bear Belly Bacon +\$11

### KID'S MENU

*Under the age of 8*

<b>Mickey Mouse Pancake</b>	<b>12</b>
Two bacon and scrambled egg	
<b>Kid Cheeseburger</b>	<b>12</b>
Cheese and fries	





## LUNCH (START AT 11AM)

### Sandwich & Panini

Choice of mixed greens OR steak fries  
Ciabatta roll & Cilantro aioli

- Farmhouse Melt (Vegetarian)** 17  
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss
- Grilled Cheese Panini** 18  
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini** 19  
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini** 20  
House made Pork Belly, Bacon Jam, arugula, Jack
- Ocean Panini** 24  
Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

### Burger

Choice of mixed greens OR steak fries  
Brioche bun

- Veggie Burger (Vegetarian)** 20  
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Fried Chicken Burger** 24  
Boneless fried chicken (Dark meat), homemade spicy sauce, cabbage carrot slaw, pepper jack cheese with jalapenos and crunchy lettuce
- Jr.'s Burger** 22  
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese
- My Son! Burger / Double Patty +\$12** 24  
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack

### SIDE

- Housemade Pastry 6
- Toast 4
- Two eggs 7
- Bear belly bacon 12
- Chicken sausage 9
- Pork sausage patty 9
- Bacon 9
- Avocado 6
- Hollandaise 6
- Home fries 6
- Fruit Cup 10



Please let us know about your dietary restrictions/ allergies prior to ordering

20% gratuity included for parties of 6 or more.  
 3 Credit Cards Max/Table OR additional charges may apply.  
 Corkage fee: Maximum 2 bottle per party;  
 First \$35/bottle (750ML). Second bottle onwards \$45/bottle (750ML)  
 No outside food or drink allowed  
 60 minutes per seating as a courtesy to later reservations.  
 Not responsible for lost or damaged articles or feelings.  
 All menu & prices are subject to change without notice.  
 No Substitutions

## SALAD

Served with grilled Levain

- Super Green** 17  
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, pine nuts, feta, red wine balsamic
- Shrimp Salad** 19  
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta
- Grilled Chicken Salad** 18  
Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan
- Warm Salad** 20  
Grilled Snake River Farm Wagyu Beef, poached egg, kale, cherry tomato, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimp \$1.50)

## BEVERAGES

- Fresh Squeezed Orange Juice** 7
- Lavender Spritzer** *Fruity & Floral, Lemon, CO2* 8.5
- Bumblebee** *Fresh orange juice, Espresso* 8.5
- Black Iced Tea** *Art of tea* 5
- Mexican Coke** 6
- San Benedetto Sparkling Water** *Italy 750 ml* 8

## HARNEYS & SON TEAS

- Royal English Breakfast** *Ceylon black tea, smooth full bodied*
- Earl Grey 'Paris'** *black tea, bergamot, vanilla*
- Dragon Pearl Jasmine** *floral & pretty*
- Lapsang Souchong** *ancient Chinese smoky black tea*
- Japanese Sencha** *fine green tea*
- Mother's** *rosebuds, chamomile, citrus*
- Peppermint** *aromatic, crisp, help digestion*
- Blooming Flower Tea** *jasmine, green, calendula* 7  
*can steep up to 3 times*

## EQUATER COFFEE (Marin County)

+ \$1 Soy Milk, Almond Milk, Oat Milk

- Bear sugar Matcha latte hot/cold (+\$1.5 crystal boba)** 8
- Dripped Coffee** 5
- Espresso** 4.25
- Americano** 4.75
- Cappuccino/ Latte** 5.5
- Coconut Cream Latte** 6
- Mocha** 7
- Milk (whole milk, non-fat, almond milk, soy)** 6
- Hot Chocolate & Marshmallow** 6.5

[Panorama Bread Company](#)  
[New England Seafood](#)  
[Snake River Farm Kobe Beef](#)  
[Free Range Chicken Sausage](#)  
[Golden Gate Meat Company](#)  
[Pacific Produce](#)  
[Equator Coffee](#)

[Executive chef Kasem Saengsawang](#)

Acceptable forms of I.D.

Dear customers,  
no alcohol will be served  
to persons under 21 year of age.  
Please be prepared to show I.D.

- California Driver's License / I.D. Card
- Out-of-state Driver's License / I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph
- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.



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### LIQUID BRUNCH

- Cloud 9** 18  
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- Into the Forest** 16  
Ice bear, fresh kiwi, green apple, lemon, sparkling wine
- Morning Mimosa** 13  
sparkling wine, fresh squeezed orange juice
- The Beet** 14  
LoFi gentian, beet juice, orange juice, ginger
- Let's Get Marry** 14  
Soju, spicy house bloody marry, horseradish, pickles, celery, salt rim
- Peek a Mule** 14  
Dolin sweet vermouth, peach, Q ginger beer, lime, Angostura bitters
- Under the Sea** 15  
chili infused soju, lime, mermaid dust, sparkling wine

### BEER

- East Brother Pilsner, Richmond, CA 8
- Coronado Salty Crew Blonde Ale, Coronado, CA 9
- Almanac Love Hazy IPA, Alameda, CA 10
- Kyla Pink Grapefruit kombucha, Oregon, CA 8

### WINE

- Cazanove champagne NV, France (half bottle) 45
- Veuve Clicquot Champagne NV, France 105
- Nicolas feuillate Rose Champagne NV, France 98
- Alice Ose Prosecco Rose NV, Italy 15/70
- Copain Chardonnay, Anderson valley 2016 17/80
- Tablas Creek Patelin de Tablas Blanc, Paso Robles 2020 14/68
- Carmel Road Pinot Noir, Monterey 2018 12/56
- Imagery Pinot Noir, Sonoma 2017 14/68
- Opolo Cabernet Sauvignon, Paso Robles 2018 16/74